



# THANKSGIVING MENU

## ~ 2009 ~

Wednesday Nov 25<sup>th</sup> & Thursday Nov 26<sup>th</sup>

*Served groaning board style with, of course, take-back-to-your-cottage leftovers! Welcome Buffet Party Wednesday evening, Light Repast Thursday Morning, followed by ...*

*A Thanksgiving Feast to Remember!  
Feel free to lean over our shoulder, sniff the fragrance or simply enjoy the freedom of the day!*

### **Wednesday Evening Buffet: 6 – 10 PM**

- ~ Vegetable Lasagna ~
- ~ Devilled Eggs ~
- ~ Assorted Mini-quiches ~
- ~ Scallops wrapped in bacon ~
- ~ Chicken Dijon in Puff Pastry Shells ~
- ~ Swedish Meatballs ~
- ~ Cathy's Balls ~
- ~ Antipasto platter ~
- ~ Assorted Cheeses and fruits ~
- ~ Strawberries and Sweet Dipping Sauce ~
- ~ Rustic breads & Croissants ~
- ~ Wine – Cider – Local Micro Brews ~

### **Thanksgiving Morning: 8 - 10 AM (sharp!)**

- ~ Fresh Fruit ~
- ~ Muffins ~
- ~ Juice & Coffee ~

**And for the Main Event . . .**



*~ THANKSGIVING ~  
DINNER*

*Thursday Afternoon: 2:00 PM*

- ~ Choice of appetizers: Crab cakes with Bernaise Sauce  
or Phylo-wrapped brie with pears ~*
- ~ Ranger Soup ~*
- ~ Two organically grown turkeys: One with herb dressing,  
One with cranberry dressing ~*
- ~ Glazed Ham ~*
- ~ Sweet potatoes ~*
- ~ Mashed Potatoes ~*
- Gravy*
- ~ Blue Hubbard Squash ~*
- ~ Pearl Onions in Bechamel Sauce ~*
- ~ Green bean Casserole ~*
- ~ Freshly baked breads ~*
- ~ Relish tray ~*

*Desserts*

- ~ Pies: Apple, Mince, Chocolate Cream ~*
- ~ Ice Cream with warm fruit compote ~*
- ~ Pepto-Bismol ~*